

SILVER SPUR

SMOKEHOUSE & GRILL

APPETIZERS

- Roasted Jalapeño – Cheddar Corn Stix** – with chipotle honey butter.....\$2.95
- Red Chile Onion Rings** – red chile catsup\$4.95
- Smoked Shredded Chicken Quesadilla** – salsa fresca, guacamole, lime and chipotle creams\$5.95
- Gulf Shrimp Cocktail** – lightly smoked Gulf Shrimp tossed in a traditional tomato salsa with jicama and avocado, garnished with tortilla chips, cilantro and lime\$8.95
- Smoky Buffalo Wings** – seasoned with the Spur’s Dry Rub, lightly smoked and fried crispy, tossed with our own hot sauce, served with creamy blue cheese dip and cucumber spears\$6.95
- Grilled Artichokes** – with tarragon dipping sauce and grilled lemon.....\$5.95
- Crispy Calamari** – cocktail sauce and red chile sauce\$7.95
- Silver Spur Nachos** – crunchy tortilla chips covered with our house made chili, melted cheese and sliced fresh jalapeños, garnished with lime & chipotle creams, guacamole and salsa fresca\$6.95

SOUPS AND SALADS

- Zesty Lime Caesar** – crisp romaine lettuce tossed with our house made dressing, garnished with hand torn croutons and parmesan cheese\$5.95
- Field Greens Salad** – seasonal field greens tossed with herbed vinaigrette, sweet grape tomatoes, red onions and cucumbers.....\$4.95
- The Wedge** – Crisp wedge of Iceberg lettuce with your choice of Blue Cheese or Ranch dressing, garnished with blue cheese crumbles, red grape tomatoes and cucumbers\$5.95
- Smoky Black Bean Chili** – topped with cheddar cheese, onions, jalapeños and lime crema\$3.95
- House made Soup**\$2.95

ENTRÉE SALADS

All entrée salads are available as appetizers

- Smoked Chicken Chopped Salad** – chopped romaine lettuce and nappa cabbage, grilled vegetables, crispy tortillas, and shredded cheddar cheese tossed with creamy honey mustard dressing\$10.95
- House smoked Turkey Cobb** – chopped lettuces topped with diced avocado, bleu cheese, tomato, smoked bacon, black olives and eggs with your choice of house made dressing\$11.95
- Wood Grilled Chicken Caesar** – grilled herb marinated chicken breast served with our zesty Caesar salad, hand torn croutons, red grape tomatoes and shaved parmesan cheese\$10.95

SANDWICHES

All sandwiches are served with French fries and cole slaw

- Juicy Q** – chopped brisket tossed with our house made BBQ sauce.....\$7.95
- Pulled Pork** – slow smoked pulled pork, lightly tossed in our house made bbq sauce\$7.95
- Beef Brisket** – Texas style, sliced and served with a side of our BBQ sauce.....\$7.95
- CP’s Smoked Turkey Cobb** – our house smoked turkey breast, sliced and served with shredded lettuce, tomatoes, avocado and smoked bacon on pretzel bread with bleu cheese dressing.....\$7.95
- Buffalo Chicken Breast** – Fried crispy, tossed with our spicy buffalo sauce, served with shredded lettuce and tomato on a traditional white roll with a side of bleu cheese\$7.95
- Black Angus Steak burger** – half pound of freshly ground beef, grilled on our wood-burning grill, then topped with melted sharp cheddar cheese\$8.50

6/28/2002

ENTREES

- Wood Grilled Portobello Mushroom** – grilled vegetable ragoût and garlic mashed potatoes.....\$10.95
- Iron Skillet Rainbow Trout** – tartar butter sauce, smoky collard greens and grilled sweet potatoes ...\$13.95
- Fresh Fish Tacos** – soft white corn tortillas stuffed with shredded lettuce, guacamole, black bean salsa, salsa fresca, fresh grilled fish and drizzled with lime and chipotle creams\$11.95
- Crispy Fried Shrimp** – spicy horseradish cocktail sauce, creamy cole slaw and fries.....\$12.95
- Wood Grilled Herbed Salmon** – served over sweet summer corn & basil sauce with sautéed French green beans and grilled Yukon gold potatoes, topped with fresh herb butter\$15.95
- Chicken Fried Steak** - black pepper gravy, greens and roasted garlic mashed potatoes.....\$11.95
- Wood Grilled Garlic Cured Chicken Breast** – served with garlic mashed potatoes and garlic sauce\$12.95
- Wood Grilled Shrimp Scampi** – tossed with lemon-garlic butter sauce, linguine, French green beans and roma tomatoes.....\$14.95

WOOD GRILLED STEAKS AND CHOPS

- 10oz. Prime Top Sirloin Steak** – stuffed with poblano peppers and cheese, grilled and served with red chile sauce and grilled sweet potatoes.....\$14.95
- 14oz. Prime N.Y. Strip Steak** – with grilled Yukon gold potatoes and French beans, served over red wine sauce, topped with tarragon mustard butter.....\$22.95
- Filet Mignon Medallions** – herb brushed and served with bleu cheese mashed potatoes, French green beans and béarnaise butter sauce\$21.95
- 14oz. Prime Ribeye Steak** – herb cured and lightly smoked, finished on our grill and served with baked potato casserole, French green beans and horseradish dipping sauce.....\$19.95
- The Pork Chop** – lightly smoked and grilled double cut pork chop with house made apple sauce, collard greens and grilled sweet potatoes.....\$17.95

SMOKEHOUSE BAR-B-QUE

Served with your choice of two smokehouse sides

Garlic Mashed Potatoes, Cole Slaw, Smoky Collard Greens, Ranch Style Beans

- St. Louis Ribs** – Dry rubbed and served with our house made sauce on the side..... Full Rack.....\$18.95
Half Rack.....\$12.95
- Hand Sliced Smoked Turkey** – Cured in our own special marinade\$10.95
- Spice Rubbed Smoked Half Chicken** – Finished on our wood burning grill\$11.95
- Sliced Beef Brisket** – Cured with our special dry rub and slow smoked\$10.95
- Pulled Smoked Pork** – tossed with our house made BBQ sauce\$10.95

BBQ COMBINATIONS

- Choice of 2 Meats**\$12.95
- Choice of 3 Meats**\$13.95

Our authentic Texas style of custom smoking gives our meats their distinctive flavor and red or pinkish color.

SIDES

- Sautéed French Green Beans** – topped with tarragon mustard butter.....\$1.95
- Ranch Style Baked Beans**.....\$1.95
- Wood Grilled Sweet Potatoes**.....\$1.95
- Roasted Garlic Mashed Potatoes**\$1.95
- Smoky Collard Greens**\$1.95
- Creamy Cole Slaw**.....\$1.25

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